

7★★★★★★  
Estrellas para los  
cuchillos Giesser  
Étoiles pour les  
couteaux Giesser

★ Mayor duración del afilado con la mejor selección del acero (cromo-molibdeno)  
Haute tenue de coupe grâce au choix du meilleur acier chrome-molybdène

★ Alta duración del corte y poco desgaste de la hoja, con las últimas tecnologías de templado al vacío.  
Dureza 56 HRC Rockwell  
Longue durée de vie et usure minimale de la lame grâce au procédé moderne de trempe sous vide.  
Dureté 56 HRC Rockwell

★ El afilado en forma de bala permite un fácil reafilado y proporciona una mayor estabilidad, para trabajos de alto rendimiento  
L'affûtage ballonnement d'origine permet une sollicitation forte et constante du tranchant ainsi qu'un réaffûtage facile

★ Un trabajo sin esfuerzo y seguro debido a la gran variedad de mangos ergonómicos y diferentes materiales antideslizantes  
Travail moins fatigant et, sans risque de dérapage grâce à un grand choix de manches et de matériaux

★ Diferentes colores de mangos de acuerdo ala norma HACCP  
Soutien de la démarche HACCP par des manches couleurs

★ Para cada corte el cuchillo mas adecuado dentro de nuestro amplio programa especializado  
Pour chaque coupe, l'outil adapté dans le vaste programme du spécialiste en coutellerie

★ Alta seguridad e higiene en cumplimiento de las normas y legislación vigente  
Sécurité du produit et hygiène élevées par le respect de toutes les normes et directives connues

www.giesser.de

HACCP-Concepto

Carne / Embutido

8240-10 r



8264-18 r



8280-25 r



Pescado

8240-10 b



8264-18 b



Trabajas con HACCP?  
O simplemente  
quieres algo de color  
en tu cocina?

Vous travaillez déjà d'après le  
concept HACCP ou souhaitez  
simplement avoir de la  
couleur dans votre cuisine?

Pollos

8270-18 g



9410 p-18 g



Seguridad e higiene. Código de  
color para los mangos de todos  
los cuchillos Giesser Messer

Sûr et hygiénique.  
Couleurs de manches  
codés de Giesser Messer

Fruta / vegetales

8270-18 gr



8243-9 gr



8241-8 gr



Fruits / Légumes

Accesorios

9410 p

cm/Color  
15 ● 18 ● 21 ● 25 ●



9437

cm/Color  
18 ● 21 ●



8232

Paleta angular  
courbée  
cm/Color  
11,5 ● 19 ●



8234

Paleta angular  
courbée  
cm/Color  
11 ●



8215

cm/Color  
16 ● 21 ● 26 ● 28 ● 31 ● 36 ●



9605 g

cm/Color  
12 ● 20 ● 23 ● 26 ● 29 ●



9655

cm/Color  
15 ●



6800

cm/Color  
35 ● 50 ●



Accessoires

Accesorios

8258 sp

Tijera para pollos  
ciseaux à volaille



9506

Tijera universal  
ciseaux universel



9475

Cortador de juliana  
Tranche - julienne



9476

Cortador cónico  
Taille spirale



9478

Set decoración  
chino  
Housse décoration  
de fruits et légumes



9477

Rallador limón  
Rape à citron



9924

cm/Color  
25 ● 27 ● 31 ● 36 ●



9920

cm/Color  
28 ● 31 ●



Accessoires

Accesorios

6801 b



Maletín magnético  
con cuchillos.  
475 x 300 x 80 mm

6801 l  
maletín sin  
cuchillos

Valise de chef,  
magnétique Env.  
475 x 300 x 80 mm  
Contenu inclu

6801 l  
vide

8294 l

Bolsa para  
cuchillos para  
12 unidades  
azul para 7  
unidades roja

Trousse à  
couteaux,  
12 pcs., bleu  
7 pcs., rouge

8296 l



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Todo para  
el cocinero  
Couteaux  
de chef



afilado, perfecto, profesional



**8240**



cm/Color  
10 ● 13 ●

**8270**



cm/Color  
25 ●

**8241**



cm/Color  
8 ● ●

**8280**



cm/Color  
15 ● 18 ●

**8243**



cm/Color  
9 ● ●

**8280**



cm/Color  
20 ● 23 ●

**8251**



cm/Color  
13 ●

**8280**



cm/Color  
25 ● 30 ●

**8263**



cm/Color  
13 ● 16 ●

**8284**



cm/Color  
25 ●

**8260 w**



cm/Color  
20 ●

**8280 w**




cm/Color  
25 ●

**8264**



cm/Color  
18 ● ●

**8267 ww**



cm/Color  
31 ●

**8270**



cm/Color  
15 ● 18 ● 20 ●

**8275 ww1**



cm/Color  
26 ●



**8640-10**



cm/Color  
10 ●

**8664-18**



cm/Color  
18 ●

**8670-15**



cm/Color  
15 ●

**8670-20**



cm/Color  
20 ●

**8670-25**



cm/Color  
25 ●

**8680-20**



cm/Color  
20 ●

**8680-23**



cm/Color  
23 ●

**8680-25**



cm/Color  
25 ●



**3100 p**



cm/Color  
13 ● 16 ●

**3000 p**



cm/Color  
18 ●

**4020 p**



cm/Color  
21 ●

**8450 p**



cm/Color  
20 ● 26 ● 31 ●

**8261 wp**



cm/Color  
25 ●

**8269 p**



cm/Color  
18 ●

**8262 p**



cm/Color  
31 ●

**8269 ww1k**



cm/Color  
18 ●

coupant, parfait, professionnel



**8455**



cm/Color  
16 ● 20 ● 23 ●

**8455**



cm/Color  
26 ● 31 ●

**8456**



cm/Color  
16 ● 18 ● 20 ●

**7365**



cm/Color  
16 ● 18 ● 20 ●

**8265 w**




cm/Color  
25 ●

**7705**



cm/Color  
25 ● 28 ● 31 ●

**7705 ww1**



cm/Color  
25 ● 28 ● 31 ● 36 ●

**3105**



cm/Color  
13 ● 16 ● 18 ● 21 ●

**8305 sp**




cm/Color  
8 ●

**8315 sp**



cm/Color  
8 ● 10 ● 12 ●

**8545 sp**



cm/Color  
6 ●

**8365 wsp**



cm/Color  
11 ●

**8335**



cm/Color  
13 ● 15 ●

**8355 w**



cm/Color  
18 ● 21 ● 24 ●

**8345**



cm/Color  
16 ● 18 ●

**8475**



cm/Color  
31 ●



NEW

Magnetic Blade Guards



Giesser blade guards have been designed to help maintain your knife's sharp edge so we recommend extreme caution at all times while using the product. These universal blade guards can simply be trimmed to the blade length using scissors.

Magnetic Blade Guards	
8 2 9 0 s	for blade lenght up to 15 cm blade width max 2,3 cm
8 2 9 0 m	for blade lenght up to 23 cm blade width max 3,3 cm
8 2 9 0 l	for blade lenght up to 26 cm blade width max 5,3 cm

2 pieces per set



- The Blade** has a particularly high carbon content of 0.55% – around 10% more than conventional forged knives – giving it an exceptionally durable cutting edge. Vacuum hardened to 56.5 Rockwell hardness, the optimum for extreme sharpness, durability and rust resistance.
- The bolster** where the blade meets the handle, gives the hand precisely the kind of secure grip that professionals need.
- The handle** with its highly ergonomic design the BestCut X55 sits securely in the hand and so the cutting edge of the knife can be controlled with a high degree of accuracy. With soft edges and made of plastic developed specially for food processing the handle feels really good to hold.
- The number** Each BestCut-Knife carries a serial number which helps to assign your working tool.



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even sharper, more precise,  
more control – the series of  
chef’s knives forged from one piece

Tips on knife care

The best raw materials and a high level of expertise are required for top quality knives. The blades are forged from a piece of chrome molybdenum steel. Then they are hardened in the technically complex vacuum hardening process. The result is a blade with a highly durable cutting edge and the best possible metal microstructure.

So that you can enjoy using your knives as much as the professionals do, here are a few tips on knife care:

- 1. Always store your knives safely and always keep them out of the reach of children.
- 2. The knives are very sharp. Take particular care with the tip of the knife when washing and drying the blade.
- 3. Please never wash your knives in a dishwasher.
- 4. The knife blade should be sharpened regularly with a sharpening steel or a fine grinding stone. This will increase the durability of the cutting edge. The knife will stay sharp for longer.
- 5. Always use a wooden or plastic board as cutting base. Never cut on a plate, on metal or stone.

The Best Cut X55 Series			
8 6 4 0 - 1 0	Paring knife, 10 cm	8 6 7 0 - 1 5	Slicer, 15 cm
			
8 6 6 4 - 1 8	Filleting knife, 18 cm	8 6 7 0 - 2 0	Slicer, 20 cm
			
		8 6 7 0 - 2 5	Slicer, 25 cm
			
		8 6 8 0 - 2 0	Chef’s knife, 20 cm
			
		8 6 8 0 - 2 3	Chef’s knife, 23 cm
			
		8 6 8 0 - 2 5	Chef’s knife, 25 cm
			
		8 6 6 1 w - 2 5	Universal knife, 25 cm
			
		8 6 4 3 - 6	Bird’s beak peeling knife, 6 cm
			
		8 6 6 3 - 1 5	Boning knife, 15 cm
			